

THE PRIVATE JET LIFESTYLE MAGAZINE

ELITE

T R A V E L E R

WORLD'S TOP RESTAURANTS



In association with:

NETJETS[®]

TOP 100



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AMAYA

Head Chef: Karunesh Khanna

VIP contact : Kanwal Singh

Phone: +44 (0)20 7823 1166

Email: amaya@realindianfood.com

Address: Halkin Arcade, Motcomb Street, Knightsbridge, London, SW1X 8JT, UK

Website: www.amaya.biz

Cuisine: Indian Grill

Signature dishes: Flash grilled scallops; Grilled oyster; Chicken parcels in lettuce; Pepper chicken tikka; Venison kebab; Grilled lamb chops with ginger and lime; Tandoori duck; Whole lobster makhani; Charcoal grilled aubergine

Reinventing the perception of Indian food in Britain, Amaya presents a sophisticated Indian dining experience with their glamorous setting and excellent kebabs. Refined yet casual, the tasting menu provides a convivial meal to be shared and enjoyed. Whether the unusual curries or the complex marinades, the authenticity of the dishes set Amaya apart, mixing royal recipes from Maharaja Palaces with favorites from the humble Indian street stall.

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MAISON PIC

Head Chef: Anne-Sophie Pic

Phone: +33 4 75 44 15 32

Email: contact@pic-valence.com

Address: 285 Avenue Victor Hugo, 26000 Valance, France

Website: www.pic-valence.fr

Cuisine: French

Celebrating 120 years of fine French cuisine, Maison Pic has long belonged to gastronomic legend. Heading this cooking dynasty is Anne-Sophie Pic, the only woman in France to be awarded three Michelin stars. The warm atmosphere in the dining room is imbued with a huge sense of pride in what Anne-Sophie and her family have achieved, revealed in charming old photographs on the walls. Her kitchen continues to churn out fabulous new dishes inspired by childhood memories.

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CAL PEP

Head Chef: Pep Manubens

Phone: +34 93 310 7961

Email: calpep@calpep.com

Address: Plaça de les Olles 8, 08003 Barcelona, Spain

Website: www.calpep.com

Cuisine: Mediterranean

Tucked away off a small square amid the vibrant streets of Barcelona, Cal Pep provides the ultimate in authentic Spanish dining. A hive of activity, the constant trailing queue of locals is testament to the quality of the restaurant, which is fast becoming a legend for its simple but delicious tapas dishes. Brimming with charm, chef Pep plays host along the diner-style counter lined with stools, creating traditional, light cuisine in a flurry of sizzling pans.